



MENU

SHAREABLES

Beef Cheek Tacos

\$18

Slow braised beef cheeks in a scotch bonnet broth, served on a toasted white corn tortilla with guacamole, cotija, garnished with micro cilantro

Add Extra Taco: \$6.00

Fish Tacos

\$18

Crispy beer battered cod, served on a toasted white corn tortilla, topped with lettuce, guacamole, & poblano avocado ranch dressing.

Add Extra Taco: \$6.00

Pork Belly Bao Buns

\$18

Steamed Bao buns filled with pineapple braised pork belly, daikon slaw, & micro Cilantro

Add extra Bao Bun \$6.00

Beef Cheek Poutine

\$16

Crispy frites, topped with cheese curds, smothered in slow braised beef cheeks with scotch bonnet braising liquid. Garnished with green onions

Nacho Stack

\$19

Three layers of fried corn tortillas, layered with black beans, cotija, guacamole, pico de Gallo, and Monterey blend cheese

Add beef cheeks \$4.00 Add chicken \$4.00
Add pork belly \$4.00

Tuna Tartare

\$19

Yellow fin tuna, lime, soya, and ginger marinade, served on wasabi cream with crispy lotus chips

CHICKEN WINGS

\$18

Original

Valentinas Hot Sauce, blue cheese aioli, Maple Glazed carrots

Sticky Garlic

Hoisin, ginger, sesame, cilantro, Maple Glazed Carrots

"Fries" Supreme

\$19

Crispy Tater tots topped with ground chuck, queso, pico deGallo, crema, & scallions

Polenta Fries

\$16

Crisp fries tossed in truffle oil & grana Padano served with a homemade smoked tomato ketchup

LB Flatbread

\$16

Caramelized onions, duck confit, feta, arugula, drop peppers

Social Flatbread

\$20

Fig jam, prosciutto, goats cheese, arugula, truffle oil

Veggie Flatbread

\$19

Mushroom duxelles, truffle oil, 6-grain blend, arugula, goats cheese

Buffalo Chicken Dip

\$16

Pulled chicken, buffalo butter, monterey jack blend served with warm flatbread

Calamari

\$17

Flour dusted and fried with capers and sweet drop peppers, served with remoulade

Salads & Bowls

Caesar salad

\$14

Grilled baby romaine hearts, garlic parmesan dressing, herbed panko crust, and crispy lardons

Add: Chicken \$9 Add: Steak \$10 Add: Pork Belly \$7.50 Add: Shrimp \$12

Nicoise Salad

\$24

Yellowfin tuna, green beans, roasted fingerling potatoes, greens tossed in a dijon, tarragon, and red wine vinaigrette. Garnished with quail egg and remoulade.

House Salad \$18

Fresh tender greens, cucumber, tomato, beets, radish, green goddess dressing

Add: Chicken \$9 Add: Steak \$10 Add: Pork Belly \$7.50 Add: Shrimp \$12

Blackened Steak Salad \$24

sirloin steak, baby greens, balsamic emulsion, served with blue cheese, tomato, red onion, and cucumber

Mussels 1.5lb Steamed in beer both and served with fresh bread \$22 (available as Gluten Free, ask your server to substitute with wine.)

House Lager

Double smoked bacon, dijon mustard, tarragon, fennel

Belgian White

lemon, garlic, cream, parsley

Farfalle \$22

Butternut squash puree, arugula pesto, tomato, parmesan, micro greens

Sociabowl \$19

6 grain blend, guacamole, black beans, pico de gallo, cotija, pickled red onions, and chipotle aioli

Add: Chicken \$9 Add: Steak \$10 Add: Beef Cheek \$10 Add: Pork Belly \$7.50 Add: Shrimp \$12

Red Thai

coconut curry broth, lime leaf, lemon grass, birds eye chili

Pappardelle \$26

Duck Confit, blistered cherry tomatoes, cremini mushrooms, truffle essence, grand padano

Hand Helds

Lamb Burger \$24

homemade lamb burger, mint, coriander, watermelon salsa, and feta on toasted potato roll, served with frites and garlic aioli

Fried Chicken Sandwich \$18

Buttermilk fried chicken topped with hot maple sauce, Chipotle aioli, smoked cheddar, bacon, lettuce, on a toasted potato roll, served with frites

Chicken Tenders and Frites \$19

Fresh, never frozen chicken fingers, buttermilk and spice dusted, fried to order. Served with frites and chipotle aioli

Black Bean Burger \$21

Grilled vegetarian black bean burger topped with guacamole, caramelized onions, Chipotle aioli, pico de Gallo on a toasted potato roll. Served with frites.

LB Burger \$21

Double smashed chuck patties, toasted potato roll, american cheese, house sauce, lettuce, pickles, spanish onions, served with frites.

MAINS

Steak Frites

Sirloin \$34 or NY Striploin \$39 served with compound butter, frites, and garlic aioli.

Add: Blue Cheese Crust \$6 Add: Truffle Parm Fries \$5.00 Add: Mushrooms \$4.00 Add: Caramelized onions \$3 Add: Demi Glace: \$5

Fish N' Chips \$27

Grilled white fish, arugula pesto, frites, remoulade, and lemon

Pork Chop

Roasted fingerling potatoes, green beans, cream of mushroom jus, garnished with lardon **\$35**

Chicken Supreme

Butternut Squash Purée, green beans, roasted chicken jus **\$32**

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